Joël Robuchon Restaurant at MGM Grand Hosts Exclusive Black Truffle Dinner January 31

One-night-only dinner menu created in partnership with Sabatino and LOUIS XIII

LAS VEGAS, NV (January 13, 2026) –**Joël Robuchon Restaurant** at MGM Grand will host a special culinary experience on Saturday, January 31, celebrating the revered flavors of black truffle from Sabatino, paired with the legendary prestige of LOUIS XIII Cognac. The immersive evening will unveil *Menu Dégustation de La Truffe Noire*, a black truffle tasting menu by Executive Chef Eleazar Villanueva, highlighting the restaurant's signature French artistry through an elegant progression of truffle-forward creations.

The menu is priced at **$575 per person**, plus tax and gratuity. Optional add-on wine pairing also available. Seating is limited and reservations are required by calling the restaurant's direct line at (702) 891-7925 or by visiting MGM Grand online. Reservations are available starting at 5 p.m. with the last seating at 9:30 p.m.

Founded in Umbria, Italy in 1911, Sabatino is a family-owned truffle authority renowned for sourcing and producing the world's finest truffles. Today, the company is trusted by leading chefs and luxury hospitality brands worldwide for its unparalleled expertise and quality, including Joël Robuchon Restaurant, who'll feature the exceptional truffles throughout this epicurean journey.

During the dinner, guests will have the option to enjoy pours of LOUIS XIII Cognac, presented alongside the House's first-ever porcelain tableware collection, LOUIS XIII Art de la Table. Introduced in 2025, LOUIS XIII Art de la Table includes two collections - Soil Is Our Soul and Light of Time - inspired by the terroir and savoir-faire of Grande Champagne, the first Cru of Cognac. Each six-piece set is handcrafted in Limoges, France, by the artisans of J.L. Coquet, with only 750 sets produced and each piece individually numbered. Since 1874, LOUIS XIII has established itself as one of the world's most prestigious cognac houses, crafted from the finest Grande Champagne eaux-de-vie and presented in its iconic decanter.

The evening's menu will include:

Le Caviar Impérial
et le crabe sur une infusion juste prise à la crème de chou-fleur
ossetra caviar served atop of crab in a crustacean gelée dotted with cauliflower purée
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Le Homard du Maine
aux fines lamelles de céleri en aigre doux au romarin à la truffe noire
maine lobster in a thinly sliced celery with sweet and sour dressing topped with black truffle
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La Pomme de Terre
en meli mélo de foie gras comme un carpaccio à la truffe noire
ratte potatoes and foie gras carpaccio with shavings of parmesan and black truffles
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Le Zéphyr au Fromage
compromis sensuel entre soufflé et crème de truffe noire
heavenly cheese soufflé served with black truffle coulis
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L'Artichaut
rôti sur une purée onctueuse, voilé d'un cappuccino de pois chiche aux épices douces
artichoke puree served with a sweet spice chickpea cappuccino

La Langoustine
truffée cuite en ravioli avec une étuvée de chou vert
truffled langoustine ravioli served with simmered cabbage and foie gras sauce

La Truffe Noire
sur une tarte friande aux oignons confits et lard fumé
crispy truffle tart with onion confit and smoked bacon
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Le Homard
en cocotte luttée avec asperges et confit de tomates, sauce corail
lobster cooked in a cocotte with asparagus and tomato confit and coraline sauce

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Le Black Cod

caramélisé sur un velouté de daikon au yuzu
caramelized black cod with daikon velouté and yuzu

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Le Bœuf

châteaubriand et foie gras en une interprétation "rossini" au vieux porto
beef chateaubriand and foie gras, “rossini" style

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Le Fruit de La Passion

onctueux au fruit de la passion, coulis tropical, sorbet coco, granité au cognac
passionfruit posset, tropical coulis, coconut sorbet, cognac granita

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La Truffe

cremeux au chocolat, terre de cacao, anglaise a la truffe noire
chocolate cremeux, cocoa dirt, black truffle anglaise

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Chariot de Mignardises
mignardises cart

For more information and to book a reservation, visit MGM Grandonline.

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Media Contact:
MGM Resorts International Public Relations
publicrelations@mgmresorts.com

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